

# DINNERLY



## Smoked Salmon and Lemon Pasta with Crispy Capers



25 minutes



2 Servings

Salmon, lemon, capers and pasta – it's a classic combo. Salmon adds a rich, smoky flavour boost, while lemon and capers add freshness and a piquant punch. No creamy sauce needed!



## WHAT WE SEND

- 100g smoked salmon slices <sup>4</sup>
- 1 zucchini
- 1 lemon
- 2 vegetable stock cubes
- 250g tagliatelle pasta <sup>1</sup>
- 20g capers

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 garlic cloves
- 180ml (¾ cup) boiling water
- 1¼ tbs olive oil
- 20g butter <sup>7</sup>
- 1 tbs plain flour <sup>1</sup>

## TOOLS

- medium saucepan
- vegetable peeler
- fine grater
- medium deep frypan
- paper towel

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Fish (4), Milk (7). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 680kcal, Fat 28.4g, Carbs 77.2g, Proteins 24.8g



### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop **2 garlic cloves**. Tear or cut the **salmon** into smaller pieces. Peel the **zucchini** into ribbons with a vegetable peeler. Finely grate the **lemon** zest, then juice the lemon. Crumble **1 stock cube\*** into a heatproof jug, add **180ml (¾ cup) boiling water** and stir to dissolve.



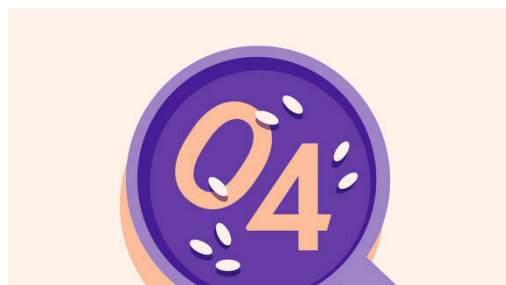
### 2. Cook pasta

Cook **three-quarters of the pasta\*** in the pan of boiling water for 8 mins or until al dente. Reserve **60ml (¼ cup) cooking water**, then drain the pasta.



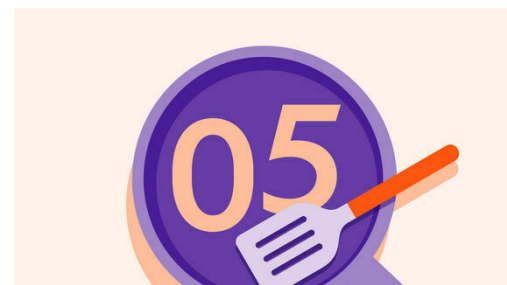
### 3. Pan-fry capers

Meanwhile, heat **1 tsp olive oil** in a medium deep frypan over medium-high heat. Cook the **capers** for 2-3 mins until they pop open. Remove from the pan and drain on paper towel.



### 4. Simmer sauce

Heat **2 tsp olive oil** in the same pan over medium heat. Cook the **garlic**, stirring, for 30 secs or until fragrant. Melt **20g butter** in the pan, then add **1 tbs plain flour** and cook, stirring, for 1 min or until bubbling. Gradually add the **stock** and cook, stirring, for 2-3 mins until smooth. Stir in **2 tsp lemon juice** (see Kitchen 101).



### 5. Serve up

Add the **pasta, salmon, zucchini, reserved cooking water** and **2 tsp lemon zest** to the sauce and toss to combine. Taste, then season with **salt and pepper**. Divide the pasta among bowls and top with the **capers**. Drizzle with **2 tsp olive oil** and the **remaining lemon juice**, to taste. Enjoy!



### 6. Kitchen 101

If your sauce starts to thicken too much, add more hot water, a tablespoon at a time, to loosen it up enough to coat the pasta. Or add a touch more lemon juice if you like it extra lemony!